

Category:

Chardonnay

Grape varieties:

Chardonnay 100%

Production zone:

South of Ficulle (Umbria, province of Terni), altitude 200-250 mt s.l.m. ; hilly terrain

Training system:

Guyot

Vine density:

4.300 vines per hectare

Vineyard yield:

80/90 hl per hectare

Soil:

calcareous clay of marine origin with strata of sand from the Pliocene

Climate:

continental, a fresh and well ventilated growing season which gradually but completely ripens the grapes

Fermentation:

Grapes are cooled to 5-6 °C and pressed. The must, clarified by cold decanting, ferments slowly in steel vats for 15-18 days at a controlled temperature

Tasting notes:

Straw yellow color. The nose has an intense and full bouquet, a tangle of savory flavors, citrus, with hints of peach, tropical fruits, banana. On the palate harmonious, fresh and slightly acidic.



Alcohol:

13 % vol.

Service temperature:

12- 14° C

Gastronomic notes:

a fragrant and fruity wine that allows an infinity of gastronomic variations starting from the moment of the aperitif.